

**BlackStock**<sup>®</sup>  
COFFEE

*la Vetro*  
pro



**GAGGIA**  
MILANO



## ITALIAN COFFEE TRADITION UPDATED WITH THE LATEST TECHNOLOGY

The new Gaggia La Vetro Pro traditional espresso machine is the result of intense innovation work to launch an Eco friendly machine with advanced functionalities, great aesthetic appeal with meticulous finishes and high durability for professional environments.

An energy efficient model that, thanks to the Eco friendly software and the insulation of the boiler, reduces energy consumption. Sustainability has been one of the main objectives of this machine with the use of recyclable components, oriented towards the circular economy and environmentally friendly packaging. It is easy to maintain thanks to its easily removable panels for quick access

to the interior and the fact that 95% of the surface area in contact with the user is made of tempered glass, an elegant, durable and recyclable material that facilitates cleaning and hygiene, providing safety and protection for the user.

Gaggia La Vetro Pro is a premium model that incorporates an innovative 2.8" TFT display that provides information on the machine's parameters and allows functions to be configured. A highly intuitive display that takes the machine's performance to a higher level for establishments seeking excellence in espresso making with a traditional machine from the iconic Gaggia brand.

## OUTSTANDING FEATURES HIGHLIGHTS

### FUNCTIONAL DESIGN

- Modern, minimalist design: sharp, elegant, eye-catching lines and curves to match modern or traditional décors.
- Meticulous finishes that enhance the product's overall perception, durability and aesthetics.
- Solenoid valves are integrated.
- Interface and glass surfaces that are easy to keep clean.

### FASTER MAINTENANCE

- Removal of the panels (from the side and from the rear) without removing the cup tray.
- Quick and easy access (side and front) to the inside.

### SUSTAINABLE

- Eco mode software, insulated boiler, sustainable materials

### MACHINE FOR EVERYONE

Ergonomics designed for the barista:

- Intuitive controls: user-friendly interface with indicators and push-buttons that can be easily understood by any user.
- Display (solo La Vetro Pro) for easy monitoring of settings and brew status.
- Ergonomically designed for comfortable and safe operation with a high tactile comfort.
- PID control temperature (high-consistency).
- Outstanding features such as water temperature control for infusions (mixed water), display and autosteam (La Vetro Pro only).
- Possibility of using the capsule filter holder kit on the entire range.



# MAXIMUM FEATURES AND FUNCTIONALITY

## LA VETRO PRO



**OPTIONAL:**

- Autosteam
- Mixer Water
- Cup warmer
- LED in side panels with diffuser  
16 possible colour configurations
- Filter holder kits for different capsule formats
- Boiler isolation
- Smartia: Intelligent connectivity solution for the control and remote management of efficiency and productivity



**CUSTOMIZABLE AND REMOVABLE SIDES PANELS**

# ELEGANCE AND PERFECT FUNCTIONALITY

## DISPLAY



TFT 2,8" display

### DISPLAY FUNCTIONS

The display provides information on machine parameters and allows configuration of various options such as backlighting, modes of operation, automatically programmed system stops and others.

### FEATURES

- User friendly illuminated work area
- Selection of languages
- Programmable switch on/off
- Coffee servings counter
- Boiler temperature monitoring
- Water softening cartridge change notification
- Total litres consumed counter
- Thermally insulated ECO Mode boiler to keep minimum consumption
- Indicator of successful completion of coffee brewing. The selection indicates whether it has been completed within the set time
- Monitoring internal elements
- Monitoring history of the last 10 alarms

### LA VETRO PRO 2 GROUPS DISPLAY

DAY & HOUR

Monday 10:45

SERVICE SELECTION GR1

☕ ☕

SERVICE SELECTION GR2

SERVICE TIME GR1

23" 18"

SERVICE TIME GR2

PROGRESS SERVICE MONITORING GR1

PROGRESS SERVICE MONITORING GR2

120°C

INDICATOR OF BOILER HEATING ELEMENT

BOILER TEMPERATURE SETTING AND DISPLAY



activation/ deactivation

### LA VETRO PRO 2 GROUPS DISPLAY WITH AUTOSTEAM (OPTIONAL)

Monday 10:45

☕ ☕

23" 18"

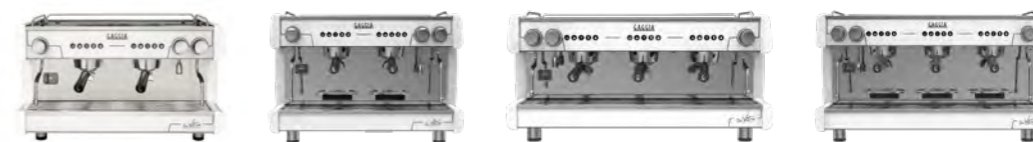
120°C

70°C

TEMPERATURE INDICATOR FOR THE AUTOSTEAM FUNCTION

# THE MODELS

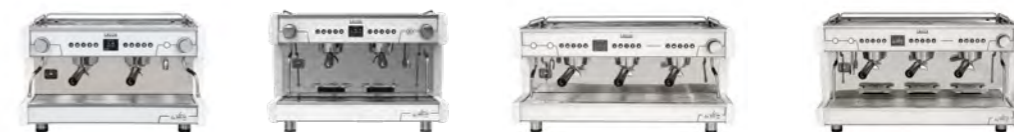
## FEATURES



### LA VETRO TECHNICAL DATA

TECHNICAL FEATURES	2 GROUPS	2 GROUPS TALL CUPS	3 GROUPS	3 GROUPS TALL CUPS
Dimensions (Height x Width x Dept)	47 x 76 x 53cm	53 x 76 x 53 cm	47 x 93 x 53 cm	53 x 93 x 53 cm
Weight	55 Kg	55 Kg	66 Kg	66 Kg
Colours	2 ● ●	2 ● ●	2 ● ●	2 ● ●
OTHER TECHNICAL DATA				
Voltage	220-230V/50-60 Hz	220-230V/50-60 Hz	220-230V/50-60 Hz	220-230V/50-60 Hz
Total absorbed power	2800 W	3700 W	4800 W	4800 W
Boiler capacity	13 L	13 L	18 L	18 L

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OTHER TECHNICAL DATA				
Voltage	220-230V/50-60 Hz	220-230V/50-60 Hz	220-230V/50-60 Hz	220-230V/50-60 Hz
Total absorbed power	3750 W	3750 W	4850 W	4850 W
Boiler capacity	13 L	13 L	18 L	18 L



**THE SUCCESS STORY OF ONE OF THE WORLD'S  
MOST WELL-KNOWN ITALIAN BRANDS BEGAN  
IN THE MILAN OF THE '30s**

It was 1938 when Achille Gaggia, a bartender with a scientific mind, revolutionized the way that aroma was extracted from coffee beans by inventing espresso topped by natural creamy foam: since then a distinctive pleasure that has conquered the world.

The mission of Gaggia Milano is now that offer export the true Italian coffee experience throughout the world thanks to coffee machines of sophisticated design.

Innovation, while respecting tradition, is the strength behind the entire range of professional machines: thanks to cutting-edge technology and an eye to the future, Gaggia Professional is able to meet the needs of Professional users and consumers worldwide.

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COFFEE

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